

M Ipa #1

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **48**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------|----------------|-------|-----|
| Liquid Extract | polding | 3.4 kg (82.9%) | 78 % | 16 |
| Sugar | cukier | 0.7 kg (17.1%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Mandarina Bavaria | 10 g | 45 min | 9.1 % |
| Boil | Mosaic | 10 g | 45 min | 11 % |
| Boil | Mandarina Bavaria | 10 g | 15 min | 9.1 % |
| Boil | Mosaic | 20 g | 15 min | 11 % |
| Boil | Citra | 10 g | 15 min | 12 % |
| Aroma (end of boil) | Citra | 33 g | 5 min | 12 % |
| Aroma (end of boil) | Mandarina Bavaria | 10 g | 5 min | 9.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 12 g | Fermentis |